



BY GORDON RAMSAY

LUCKY CAT BRUNCH £60 PER PERSON

WEEKENDS 11:30 – 16:00PM

BOTTOMLESS UPGRADE

prosecco 45 | draught beer 45 | champagne 85 | casamigos margaritas 65

bottomless upgrades last for 90 minutes. prices are per person dining.

DISHES MADE TO BE SHARED

oscietra caviar 30g (60 supplement)

caviar served with lotus bao, kombu honey glaze and seaweed butter

kyoto cucumbers

sesame dressing

steamed edamame

maldon salt

sushi platter

chef's selection

crispy pork belly

sweet and sour glaze

egg fried rice

xo sauce, slow cooked egg

bottomless bao

tofu & spicy avo bao

GFC bao, pickles

black cod, gochujang miso

lucky lollies

SNACKS

padron peppers9

holy basil

pea guac10

shrimp crackers

spicy edamame7

salted edamame6

kyoto cucumbers9

sesame dressing

baby squid15

salt & vinegar, shichimi, szechuan

RAW & SALAD

yellowtail tartare27

caviar, yuzu

duck salad18

honey & soy glaze, papaya, fragrant herbs

tomato salad14

house dressing, tofu cream

SASHIMI & NIGIRI

nigiri selection3 pieces 155 pieces 31

sashimi selection6 pieces 2810 pieces 44

MAKI

california23

crab, carrot, daikon

spicy tuna23

gochujang, crispy leeks

mixed mushroom10

cumin, crispy shallot

wagyu25

yuzu mustard

TEMPURA & BAO

GFC19

gordon's fried chicken, hot korean miso, kaffir cucumbers, black sesame

bonito fried duck leg bao36

szechuan, spicy hoisin, cucumber

tofu & spicy avo bao16

jalapeno sauce, spring onion

VEGETABLES & RICE

egg fried rice20

xo sauce, slow cooked egg

miso aubergine20

gochujang, sesame

MEAT & FISH

iberico pork chop44

saikyo miso, kimchi pickled gem, mustard seeds

baby chicken33

teriyaki, japanese aubergine, red onion

korean spiced black cod48

sesame cucumbers

grilled miso salmon30

wasabi miso, burnt orange

WORLD OF WAGYU

uk sirloin per 100gmp

yorkshire

american rib eye per 100gmp

snake river farm

australian tomahawk per 100gmp

jack's creek

japanese a5 sirloin per 100gmp

kagoshima

japanese a5 fillet per 100gmp

kagoshima

